Villa Maria's Sustainability Journey Inspiring Conscious Consumers



We have a history of leading the way

– Founding member of Sustainable Winegrowing New Zealand

– New Marlborough winery incorporates an energy efficient heat recovery system

– Embark on our organic viticulture programme

– New Auckland winery has innovative heat recovery and night air cooling technologies

– We start measuring and reducing carbon emissions

– NZ's first major winery to be fully organically certified

– Gold Standard Sustainable Tourism Qualmark

– New Hawkes Bay winery has strong focus on sustainable design and energy efficiency





Act with care



Our Sustainability Principles

INSPIRE CONSCIOUS CONSUMERS

We make sure our packaging contains recycled material and can be easily recycled

Our NZ made bottles have on average 69% recycled glass

INVEST IN PEOPLE

We support our people and our communities so they can thrive for future generations

Our packaging suppliers are based within 22km of our Auckland bottling plant, supporting a local economy and jobs



RESPECT THE LAND

When you taste our wine, you taste the care put into the soil and the vines

Over 30% of our own vineyards are managed organically

TREAD LIGHTLY

We lead the way on mitigating our impact on the climate

We've achieved a 39% reduction in CO2 emissions per bottle since 2009

Worm Farms







Blooms for Bees







EarthGarden



NEW ZEALAND

Thank You

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